Piri piri pork spirals

A step by step to guide on how to create a simple but effective easy oven ready dish .By Craig Heggie.

Ensure you have all the correct equipment to carry out this task and that table and equipment are clean and ready for use.

Stage one-

for this product you will need firstly the appropriate ppe ie a chain mail glove,chain mail apron and a clean protective apron. you will also need a boning knife and steak knife.

Stage two-

For the ingredients select a lean pork loin, roughly twenty slices of smoked streaky bacon, cheddar cheese (grated),basil or spinach leaves , 2/lb of pir piri flavoured sausage meat, a piri piri sauce and some oven proof dishes.

Stage three-

Take you pork loin and cut it in half keeping the leanest half, trim if necessary. using the steak knife cut the loin in two length ways.(see image)

Stage four-

Take one piece of the pork loin and using your steak knife butterfly the loin so that can be rolled out flat.(see images)

Image one.

image two.

Stage five-

Lay out the loin and on one side layer the spinach or basil leaves.(see image)

Stage six-

Using roughly 1/lb of your piri piri sausage meat roll it out and layer next to the leaves.(see image)

Stage seven-

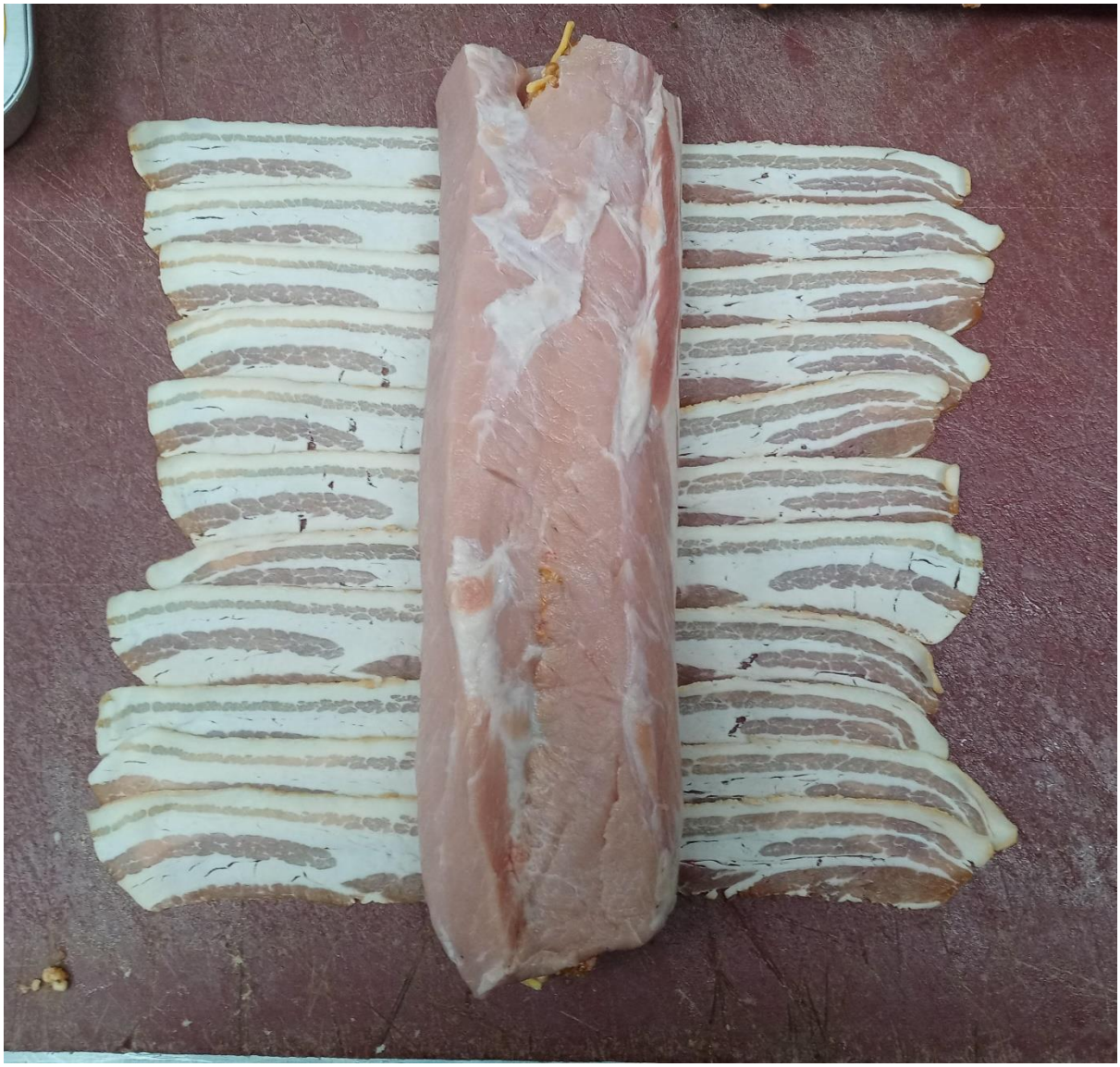
Take your grated cheddar cheese and layer it next to the sausage mix.(see image)

Stage eight-

Now take the pork loin so that cheese is closer to you and continue to roll it towards the basil/spinach leaves.(see image)

Stage nine-

Using roughly ten slices of the smoked streaky bacon layer them flat on the table and place the loin in the centre.(see image)



Stage ten-

Roll the bacon tightly around the loin and flip over.(see image)

Stage eleven-

Slice the loin down into 2 inch slices.(see image)

Stage twelve-

Place three of the slice inside your ovenproof dish and finish of with a drizzle of the piri piri sauce.(see image)

Stage thirteen-

Proceed to continue on the other half of pork loin fowlowing these steps.

This quick and easy product is now ready to make your display cabinet stand out from all the others.

I recommend to my customers to cook this product in a pre heated oven at 180 c for 40min and served with boiled baby potatoes in a herby butter and salad.